INSTRUCTIONS/WARRANTY

MODEL NO. SFS900

Salton Food Steamer

Congratulations on purchasing your SFS900, Salton Food Steamer. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

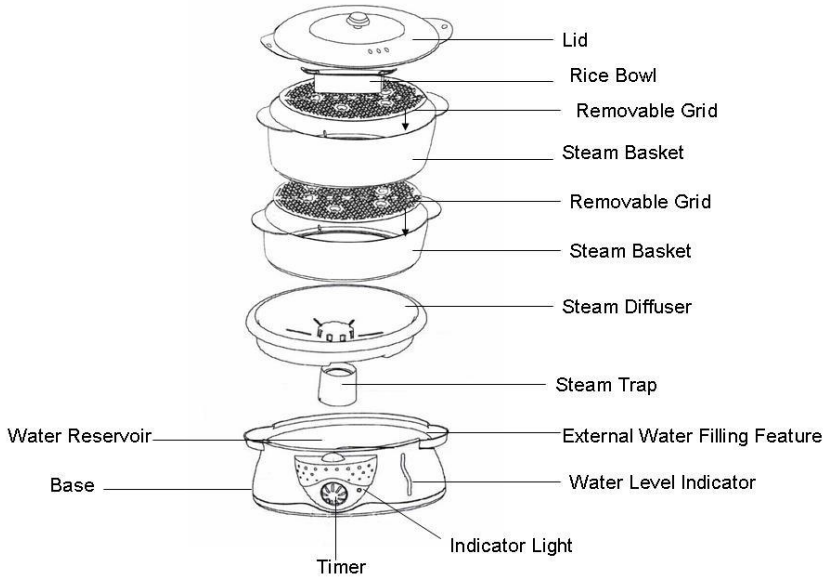
IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. Close supervision is required when any appliance is used near or by children or invalids.
7. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
8. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
9. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
10. Never immerse the unit in water or any other liquid for cleaning purposes.
11. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
12. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
13. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

14. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
15. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
16. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
17. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
18. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
19. DO NOT carry the appliance by the power cord.
20. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
21. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
22. Ensure that the switch is in the “Off” position after each use.
23. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
24. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

PARTS DIAGRAM



OPERATING INSTRUCTIONS

Before use the first use:

- Please make sure that all the labels and plastic have been removed from the steamer before you start preparation and cooking.
- Wipe the inside of the base with a damp cloth.

Preparation:

1. Put the base unit on a firm, level, heat-resistance surface, close to a power socket, and out of the reach of children.
2. Steam will escape, so don't put it near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
3. Have dinner plates or a tray handy to put the baskets on afterwards, as they'll drip. This would be a good time to set out serving spoons, tongs, etc. for emptying the baskets. Don't forget the oven gloves.

Fill the Reservoir:

The Reservoir has an capacity of 1.8L.

1. Place the removable ring around the heating element and fill the water reservoir with clean water only.

DO NOT put any other liquids or add salt and pepper into the water reservoir.

2. Make sure the water does not exceed the MAXIMUM fill level indicated on the Water Level Indicator.

There are two possible ways to fill the Water Reservoir:

- Pour cold water into the water reservoir externally through the Water Filling Device on the sides.
- Pour cold water directly into the Water Reservoir

Fit the Diffuser:

1. The Diffuser direct the steam from the element through the steam holes in the bottom basket. It also prevents the heater and reservoir being overwhelmed by the juices from the cooking foods.

Fit the Baskets:

1. There are two baskets, put the smaller one on the Steam Diffuser and the bigger one on top with the lid if using both baskets. If using only one basket place the bigger basket on the Steam Diffuser with lid.
2. The bowls are fitted with removable grids, which increase the volume of the cooking area.

Fit the lid:

- Put the lid on top.
- Don’t try to steam without the lid. The food won’t cook, the water won’t last and you will fill the kitchen with steam

Steam Room:

To allow the steam to circulate:

- Pack food loosely in the baskets
- Whenever possible, use single layers of food
- Leave spaces between the pieces
- When layering food in a basket, leave spaces between the pieces in each layer to let the steam circulate through the layers.

The Rice Bowl:

The Rice bowl can be used for rice and other foods with sauces or liquids.
When cooking Rice, add water to the rice bowl in addition to the water in the reservoir. The volume of the water added should be roughly one and a quarter times the volume of the rice. It is advisable to put the rice bowl in the top basket when doing simultaneous cooking, for example vegetables and rice as juices from other foods will alter the flavour of the rice.

Boiling Eggs:

Place the eggs directly into the diffuser or on the Removable Grids in baskets that is specially shaped for this purpose. Remember to put the lid on before boiling the eggs.
NOTE: When handling hot components use potholders to avoid burning yourself.

Start Cooking:

1. Make sure the timer is turned to 0, then plug the unit the unit into the power socket, then switch the socket on.
2. Then turn the timer clockwise to select the time you want.
3. The light will come on to let you know the element is working.
4. When the timer returns to 0, the element will switch off, the light will go out, and the timer will ring.

Cooking times:

- Set the time to the recommended cooking time on the steamer, the times are given as a guideline only.
- The Light will turn on and the steam will come out in 35 seconds when using the heater element ring.
- When cooking is completed the light will switch off and the timer will indicate that the food is completed

Cooking Guidelines:

Food Type	**Quantity in grams**	**Time (Min)**
Asparagus	**400g**	**16-18min**
Baby sweet corn	**230g**	**30-35min**
Cauliflower	**400g**	**16-18min**
Cabbage	**400g**	**35-40min**
Mushroom	**200g**	**12-15min**
Peas	**400g**	**15-18min**
Potatoes	**400g**	**20-22min**
Spinach	**250g** **400g**	**8-10min** **18-20**
Rice	**200g (300ml water)** **400g (600ml water)**	**13-15min** **26-18min**
Fish	**250g** **400g**	**8-10min** **10-12min**
Clam	**400g**	
Lobster	**2piece**	**20-22min**
Mussel	**400g**	**8-10min**
Oyster	**6 pieces**	**10-16min**
Scallop	**400g**	**8-10min**
Chicken	**4piece**	**12-15min**
Mutton	**4piece**	**20-25min**
Pork	**400g**	**10-15min**
Sausage	**4piece**	**10-20min**
Beef	**250**	**8-20min**
Chicken	**4piece**	**12-15min**
Mutton	**4piece**	**20-25min**
Beef	**250g**	**8-20min**

Boiling Dry:

- In the event of boil-dry occurring the thermostat will cut off power to the element, but the light will remain on.
- The thermostat will cycle on and off until you remember to add water, or until the timer returns to 0 and switches off.
- Unplug the base unit, let it cool for a couple of minutes, then fill up with boiling water and start again.
- When calculating the time needed, allow for the whole of the time to already spent steaming, and part of the time between running dry and restarting, as the cooking process won't have stopped immediately the reservoir ran dry.

Stopping early:

- To stop the cooking process, turn the knob anti-clockwise to 0.
- Remember everything will be hot. Use potholders and take care.

Emptying:

1. Make sure the timer is turned to 0, and then unplug the base unit from the power socket (switch the socket off first).
2. Everything will be hot - use potholders or a cloth – use the handles.
3. Steam will escape from the baskets – keep hands, face, etc. away from the area above the steam.
4. When you lift the lid, angle it to direct steam away from your body.
5. Lift the baskets off and set them down on plates or a tray before serving.
6. Take care when removing the diffuser – apart from being very hot, the juices are likely to stain if split,
7. Leave any water remaining in the reservoir to cool, and then pour it out via the Water Filling Device. Keep the mains lead out of the way so it doesn't get wet

Overcooking:

- Don't worry too much about overcooking – steaming is relatively gentle cooking method and a few minutes extra generally won't matter.
- Don't overcook fish though it will loose it's taste.

If you intend to steam for more than 60 minutes keep an eye on the water level and top up the reservoir with water boiling water.

CLEANING AND MAINTENANCE

- This steamer is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the timer is set to “0”.
- Pour away excess liquid from the diffuser and the water from the reservoir.
- It is much easier to clean directly after they have been used.
- Wash the lid, rice bowl, baskets, diffuser and the removal ring in warm, soapy water, then rinse thoroughly and dry.
- The base of the appliance should be cleaned inside and out with a damp cloth.
- Clean reservoir with soapy water then wipe with a damp cloth
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the base of the steamer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.

Scale:

In time, scale deposits may build up on the interior surfaces of the reservoir and element. These deposits will impair the efficiency of the steamer, and may shorten its working life.

To Descale:

- Ensure the kitchen is well ventilated, as heating vinegar causes an unpleasant smell.
- Don’t fit the diffuser, baskets, rice bowl or lid.
- Fill the reservoir with 600ml white vinegar, plug it into the power socket, and set the timer for 20 minutes.

- After the 20 minutes is up, leave it to cool completely, then pour out the vinegar and rinse the reservoir several times with cold water, to remove all trace of vinegar.
- Dry the base unit thoroughly.
- Don’t use anything other than white vinegar, and don’t use proprietary descaler.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

<u>If the appliance still does not work after checking the above</u>:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

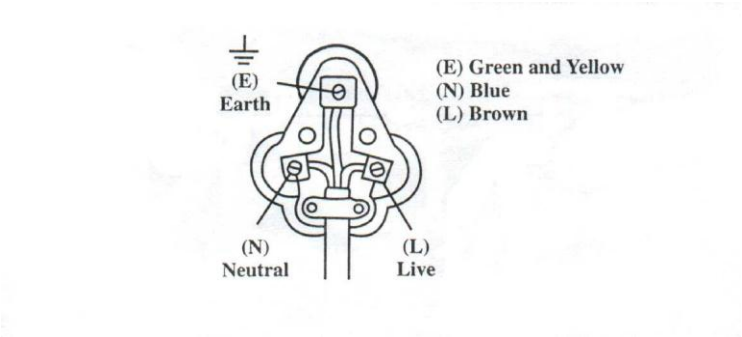
- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.
This unit is designed to operate on 230V~240V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:
The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

1. W A R R A N T Y

2. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
3. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
4. The faulty product must be taken to the supplier's service centre to exercise the warranty.
5. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
6. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
7. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
8. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

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